



# **Inspection Report** **Bureau of Environmental Health** **Division of Food Protection**

**SAMPLE**

Type of Inspection: \_\_\_\_\_ Permit Number: \_\_\_\_\_ Program Code: \_\_\_\_\_

City, County or District	Name and Address of Establishment	Owner or Operator
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Based on an inspection this day, the items marked below identify the violations in operations or facilities which must be corrected by the next routine inspection or such period of time as may be specified in writing by the health authority. Failure to comply with this notice may result in suspension of your permit (or downgrading of the establishment as applicable).

Item		Pts	Item		Pts	Item		Pts
1	<b>FOOD</b> <b>* Source; sound condition, no spoilage</b>	5	18	Wash, rinse water: clean, proper temperature	1	31	<b>GARBAGE AND REFUSE DISPOSAL</b> Containers or receptacles: approved, covered, adequate number, insect/rodent proof, clean	2
2	Original container, properly labeled; record retention	1	19	<b>* Sanitization rinse: clean, temperature, concentration, exposure time, equipment, utensils sanitized</b>	4	32	Outside storage area enclosures properly constructed, clean; cleaning facility provided; controlled incineration	1
3	<b>FOOD PROTECTION</b> <b>* Potentially hazardous food meets temperature requirements during storage, preparation, display, service, transportation</b>	5	20	Wiping cloths: clean, properly stored, use restricted	1	33	<b>INSECTS, RODENT, ANIMAL CONTROL</b> <b>* Presence of insects/rodents; animals restricted</b>	4
4	<b>* Potentially hazardous food to be refrigerated after processing; stored in shallow containers</b>	4	21	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	34	<b>FLOORS, WALLS AND CEILINGS</b> Floors and floor coverings: drained, constructed, clean, good repair	1
5	<b>* Potentially hazardous food properly thawed; frozen food kept frozen</b>	4	22	Non-food contact surfaces of equipment and utensils clean	1	35	Walls, ceilings, attached equipment constructed, good repair, clean	1
6	<b>* Cross-contamination prevented</b>	5	23	Storage, handling of clean equipment and utensils	1	36	<b>LIGHTING</b> Lighting provided as required; fixtures shielded	1
7	Food protection during storage, preparation, display, service, transportation	2	24	Single-service articles: stored, handled, dispensed; no reuse	1	37	<b>VENTILATION</b> Rooms and equipment vented as required	1
8	Thermometers provided and accurate, conspicuous	1	25	<b>WATER</b> <b>* Water source, safe: hot and cold under pressure</b>	5	38	<b>PERSONAL ITEMS AND DRESSING ROOMS</b> Personal items: properly stored; rooms, areas, lockers provided: clean, located, used	1
9	Handling of food (ice) minimized	2	26	<b>SEWAGE</b> <b>* Sewage and waste water disposal</b>	5	39	<b>OTHER OPERATIONS</b> <b>* Poisonous and toxic items properly stored, labeled, used</b>	5
10	In use, food (ice) dispensing utensils properly stored	1	27	<b>PLUMBING</b> Installed, maintained	1	40	Premises maintained free of litter, unnecessary articles; cleaning maintenance equipment properly stored; authorized personnel; distressed items properly stored	1
11	<b>PERSONNEL</b> <b>* Personnel with infections restricted</b>	5	28	<b>* Cross-connection, back-siphonage, backflow</b>	5	41	Complete separation from living/sleeping quarters	1
12	<b>* Hands washed and clean, good hygienic practices</b>	5	29	<b>TOILET AND HANDWASHING FACILITIES</b> <b>* Adequate, convenient, accessible, designed, installed</b>	4	42	Clean, soiled linen properly stored	1
13	Outer clothing clean	1	30	Toilet rooms: enclosed, self-closing doors; fixtures good repair, clean; tissue, hand cleanser, sanitary towels/hand-drying devices provided, proper waste receptacles	2			
14	<b>FOOD EQUIPMENT &amp; UTENSILS</b> Food (ice) contact surfaces designed, constructed, maintained, installed, located	2						
15	Non-food contact surfaces: designed, constructed, maintained, installed, located	1						
16	Warewashing facilities: designed, constructed, maintained, installed, located, operated	2						
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve)	1						

## INSPECTION RESULTS

Rating Score of the Establishment: \_\_\_\_\_

Posted Grade: \_\_\_\_\_

☐ Non-Grading Program

## RATING SCALE

88-100 Points = A

78-87 Points = B

70-77 Points = C

Less Than 70 Points = Permit Suspension

## FOLLOW-UP

Yes ..... ☐ Date: \_\_\_\_\_

No ..... ☐

**\* Critical Items Requiring Immediate Action**

Time allowed to correct violations: \_\_\_\_\_

Remarks: \_\_\_\_\_

Owner, Manager or other interviewed	Date	Health Authority	Phone
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